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China, People's Republic of

Food and Agricultural Import Regulations and Standards

Fresh and Frozen Pork Cuts Standard

2002

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Report Highlights:

This is an UNOFFICIAL English Translation of the People's Republic of China GB Standard 9959.2-2001 for *Fresh and Frozen Pork Cuts* and should be used as a guide only. Exporters should carefully discuss regulations and their application with Chinese importers to ensure that their interpretation of the regulation is accurate.

Includes PSD changes: No
Includes Trade Matrix: No
Unscheduled Report
Beijing [CH1], CH

This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Beijing, People's Republic of China for U.S. exporters of domestic food and agricultural products. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

Summary

This *Standard for Fresh or Frozen Pork Cuts* was announced by the State General Administration for Quality Supervision, Inspection, and Quarantine (AQSIQ) on July 20, 2001 and implemented from December 1, 2001. At this time, only items 4.5 and 4.6 are enforced. The remaining items should be considered recommendations.

Standards for Fresh or Frozen Pork Cuts

This is the GB 9959.2–2001 National Standard of the People's Republic of China. This standard supersedes GB/T 9959.4–1988 and revises GB/T 9959.4. This revised edition includes two changes. The first is that the reference to the volatility of saline nitrite was amended from "less than or equal to 15 mg per 100g" to "less than or equal to 20 mg per 100g." The second revision is that a moisture limit was added. This standard was proposed by the China State Economic and Trade Commission (SETC) Department of Internal Trade. This standard shall be managed by the Division of Consumer Goods Distribution of the Department of Internal Trade. The principle drafters of this standard are Li QiQing and Xue YuanLi of the China General Research Center for Meat Products.

Chapter One: Main Contents and Application

This standard defines technical terminology for fresh and frozen pork meat cuts and stipulates the technical requirements for inspection methods, inspection rules, labeling, storage, and transportation.

This standard applies to fresh and frozen whole or half pieces of pork and cut parts of fresh and frozen meat, whether or not chilled or frozen, and packed after cutting.

Chapter Two: Referenced Standards

The clauses in the below standards, referenced in this standard, constitute all standards at the time of publication. All standards are subject to revision and all parties that apply the standards should study the possible application of the latest editions of the following standards.

GB/T 4456–1996 Polythene Blown Plastic Film for Packaging
GB/T 5009.17 Determination of Mercury in Food
GB/T 5009.44 Analysis Method for Meat and Meat Products Hygiene Standards
GB/T 6388 Marking for Transportation, Packaging, and Product Distribution
GB/T 6543–1986 Corrugated Paper Boxes
GB 9959.1–2001 Fresh and Frozen Half Pork Pieces

GB 18394–2001 Moisture Limit for Animal or Poultry Meat

(59) Agricultural and Livestock No.113, (59) Health No.556, (59) Joint Inspection No.231, and (59) Commerce and Health Joint Inspection No.339 from the *Trial Regulation on Meat Health Inspection*

Chapter Three: Terminology

3.1 Lean Pork

Meat, of half sections, cut into four pieces, skinless, boneless, with fat-free subcutaneous layer.

3.2 Boneless Boston Shoulder

Meat of back-neck part, cut between the fifth and sixth ribs (abbreviated as Pork I).

3.3 Boneless Picnic Shoulder

Meat of fore-leg cut between the fifth and sixth ribs (abbreviated as Pork II).

3.4 Boneless Loin

Meat of fore-leg with parallel cuts 4 cm - 6 cm below vertebra (abbreviated as Pork III).

3.5 Leg

Meat of hind-leg cut between the joining part of lumbar vertebra (one and a half joints of lumbar vertebra acceptable) and sacrum (abbreviated as Pork IV).

Chapter Four: Technical Requirements

4.1 Varieties

Cut frozen pork meat parts are divided into boneless boston shoulder (Pork I), boneless picnic shoulder (Pork II), boneless loin (Pork III), and leg (Pork IV).

4.2 Raw Materials

Shall comply with requirement GB 9959.1

4.3 Processing

4.3.1 Separating

4.3.1.1 Two technologies shall be applicable for bone removal, i.e. cold processing and warm processing. Cold processing is removing bones from half pork pieces after the cooling period. Warm processing is removing bones prior to the cooling period. When using warm processing, hygiene shall be strictly enforced and the period between slaughter and cooling should not be longer than 2 hours.

4.3.1.2 Separated pork meat shall undergo treatment; including the removal of trauma points, blood spots, fragmented bones, cartilage, dirt, lymph nodes, pustules, surface hair, and foreign materials. Tissue from an area surrounding infections and severely pale meat shall be removed.

4.3.2 Cold Processing

4.3.2.1 The end cooling temperature for separated pork meat shall be reached within 24 hours. The core temperature should not be over 7 degrees Centigrade.

4.3.2.2 The core temperature for separated frozen pork meat should not be warmer than minus 15 degrees Centigrade.

4.4 Inspection and Quarantine

Raw materials for processing should be inspected and quarantined before and after slaughter, based on the regulations in (59) Nong Mu Wei Zi No. 113, (59) Wei Fang Zi No. 556, (59) Jian Yi Lian Zi No. 231 and (59) Shang Wei Lian Zi No. 399.

4.5 Sensory Requirements

Sensory requirement for fresh and frozen separated pork meat is regulated in Table 1.

Table 1

Item	Sensory Requirement
Color	Glossy, bright red or dark red meat. Fat color is off-white or pinkish-white.
Tissue feature	Meat texture is tight and firm to the touch.
Boiled broth	Hyaline broth with fat coagulation on the surface possesses intrinsic flavor.
Flavor	Possesses the intrinsic flavor of pork without foreign odor.

4.6 Physical and Chemical Reference

Physical and chemical reference for fresh and frozen separated pork meat is regulated in Table 2.

Table 2

Item	Reference
Volatility of saline nitrite content shall be less than or equal to XX mg per 100g:	20
Mercury (Hg) mg per kg content shall be less than or equal to:	0.05
Moisture percentage content shall be less than or equal to:	77

Chapter Five: Inspection Method

5.1 Sensory Inspection

5.1.1 Color: Determined using visual inspection

5.1.2 Flavor: Determined using sensory inspection

5.1.3 Tissue Status: Determined using tactile and visual inspection.

5.1.4 Boiled broth: Determined based on Item 1.2 of GB/T 5009.44–1996.

5.2 Physical and Chemical Reference

5.2.1 Volatility of saline nitrite shall meet the requirements of Item 2.1 in GB/T 5009.44–1996.

5.2.2 Mercury shall meet the requirement of GB/T 5009.17.

5.2.3 Moisture shall be determined based on Chapter Four of GB 18394–2001.

5.3 Temperature Test

5.3.1 Apparatus

Thermometer: Ordinary non-mercury glass thermometer with range of minus 50 degrees Centigrade to 50 degrees Centigrade or other temperature detector.

5.3.2 Temperature Test Method

Using a bore with a diameter larger than the thermometer (not larger than 0.1 cm), drill into the muscle core, remove the bore, and immediately insert the non-mercury thermometer into the muscle core. Read the thermometer horizontally after 3 minutes.

Chapter Six: Inspection Rules

6.1 Group/Batch

Same shipment number, same variety, and same specifications.

6.2 Sampling

Samples shall be taken as indicated in Table 3.

Table 3

Batch or Box Contains	Sample Size	Acceptable Number	Unacceptable Number
Less than 1200	5	0	1 or more
1201 - 35000	8	1 or fewer	2 or more
Greater than or equal to 35001	13	2 or fewer	3 or more

Two kilograms shall be removed from each sample for testing. The remainder of the sample shall be sealed for a period of three months for future reference.

6.3 Inspection

6.3.1 Ex-Factory Inspection

6.3.1.1 Each batch shall only be permitted to leave the plant after inspection and obtaining a qualification certificate.

6.3.1.2 Items for inspection include labeling, net weight, packaging, and sensory appearance.

6.3.1.3 The determination principles are indicated in Table 3.

6.3.2 Model Inspection

6.3.2.1 Inspection shall occur at least once a year. Inspection shall be done if one or more of the following conditions exist:

- a) Equipment is replaced or production is resumed after a long idle period.
- b) Large differences exist between ex-factory inspection and previous model inspection.
- c) State Quality Supervision organization conducts a random inspection.

6.3.2.2 Inspection items include all the items indicated in 4.5 and 4.6 of this standard.

6.3.2.3 Principle for Determination

- a) Labeling, net weight, packaging and sensory appearance are the same as ex-factory inspection.
- b) For other items, if one or more of the above items is unacceptable, double the quantity of the same sample batch shall be taken for further testing. Further testing result shall be used as final results.

Chapter Seven: Marking/Labeling, Packaging, Storage and Transportation

7.1 Marking/Labeling

7.1.1 Markings on outer box shall comply with standard GB/T 191 and GB/T 6388.

7.1.2 Two sides of an outer box shall indicate pork variety, quality, name of processing plant, production date and storage conditions.

7.2 Packaging

Corrugated paper boxes shall comply with GB/T 6543. Plastic film shall comply with GB/T 4456.

7.3 Storage

Separated pork meat shall be stored in a freezer colder than minus 18 degrees Centigrade. The temperature difference shall vary less than 1 degree Centigrade over 24 hours.

7.4 Transportation

7.4.1 Refrigerated trucks or ships that comply with hygiene requirements shall be used for transportation.

7.4.2 Railway transportation shall comply with relevant national regulations.